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Food Protection Program Policies, Procedures and Guidelines

Issue: Shellfish Shucking at Retail Establishments

No: SF-05

The shucking (i.e., the complete removal of the meat) of raw molluscan shellfish by persons other than a licensed wholesale dealer approved for that activity is prohibited. Shellstock shucking by restaurants or retail stores for the purpose of creating fryers, minced clams, etc., is not allowed pursuant to regulations of the Divisions of Marine Fisheries and Food Protection Program.

Any retail establishment requesting approval for a shucking activity must obtain the appropriate wholesale dealer permit.

Excluded from this prohibition are “raw bars” or other such entities that remove the top shell only and serve the bottom shell with the meat intact.